

# Easter Menu

## SOUPS & APPETIZERS

<b>CREAMY LOBSTER BISQUE (GF)</b>	<b>\$10</b>	<b>\$7*</b>	<b>APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)</b>	<b>\$16</b>	<b>\$13*</b>
<b>WILLIAM PENN'S SNAPPER SOUP</b>	<b>\$8</b>	<b>\$5</b>	Three jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad		
<b>BAKED FRENCH ONION SOUP</b>	<b>\$7</b>	<b>\$4</b>	<b>KENNETT SQUARE MUSHROOMS</b>	<b>\$18</b>	<b>\$15</b>
<b>CHILLED SHRIMP COCKTAIL (GF)</b>	<b>\$17</b>	<b>\$14</b>	Local silver dollar mushrooms, lobster imperial filling, garlic butter, roasted red pepper coulis		

\* If substituted for your included house or Caesar salad

## Salads (Choice of One)

### CAESAR SALAD

Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons

### HOUSE SALAD (GF)

Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage, and grape tomatoes

Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppyseed vinaigrette

### GRANNY SMITH APPLE SALAD (GF)

Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette

\$3 Additional

### WEDGE OF ICEBERG LETTUCE (GF)

Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese

\$3 Additional

## Entrées

All entrées are served with buttermilk mashed potatoes and French green beans amandine

<b>* HONEY-CURED LANCASTER HAM</b>	<b>\$38</b>	<b>PENN'S SURF &amp; TURF (GF)</b>	
Pineapple cornbread stuffing, port wine Cumberland sauce		5 oz. filet paired with your choice of "surf"	
<b>CHICKEN MARSALA (GF)</b>	<b>\$38</b>	<b>Crab Imperial 4 oz.</b>	<b>\$60</b>
Scallopine of pan-seared chicken breast, imported & domestic mushrooms		<b>Maine Lobster Tail 6 oz.</b>	<b>\$70</b>
<b>BRAISED LAMB CHUCK ROAST</b>	<b>\$40</b>	<b>LOBSTER TAILS (GF)</b>	<b>\$70</b>
'Overnight tender' with a savory rosemary demi-glace		Two (6 oz.) Maine lobster tails, drawn butter	
<b>BAKED MARYLAND CRAB IMPERIAL (GF)</b>	<b>\$40</b>	<b>BROILED FILET MIGNON (GF)</b>	<b>\$62</b>
Our Chef's authentic recipe		8 oz. filet, caramelized leeks.	
<b>TANGERINE-GRILLED SALMON (GF)</b>	<b>\$40</b>	Choice of our classic béarnaise or Cognac Peppercorn sauce	
Atlantic salmon, tangy tangerine mustard glaze		<b>ROAST PRIME RIB OF BEEF</b>	<b>\$60</b>
<b>MARYLAND CRABCAKES</b>		12-14 oz. Au jus, crispy fried onions, classic béarnaise	
Pure jumbo blue crabmeat, pepper vodka cocktail sauce		<b>VEGAN AL FORNO</b>	<b>\$35</b>
<b>Single 4 oz. Crabcake</b>	<b>\$38</b>	Mezza ziti, Inn-Made Marinara, plant-based crumbles, vegan mozzarella, olive oil, basil	
<b>Double 4 oz. Crabcake</b>	<b>\$52</b>		

## DESSERTS \$6 each

CRÈME BRÛLÉE (GF) • CHEESECAKE • KEY LIME PIE • CARROT CAKE • TRIPLE CHOCOLATE MOUSSE CAKE

## À LA CARTE SIDES \$7 each

ASPARAGUS WITH SAUCE HOLLANDAISE (GF) • BALSAMIC GLAZED CARROTS (GF)  
CARMELIZED BRUSSELS SPROUTS WITH APPLEWOOD-SMOKED BACON (GF)

## CHILDREN'S SELECTIONS

Traditional Mac & Cheese, Pasta Marinara, Grilled Cheese, Cheeseburger Sliders,  
Breaded Chicken Tenders with Tater Tots

\* Available in children's portions at \$16 (children 9 and under)

\*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses (GF) = Gluten Free